

PRESENT COMPANY PUBLIC HOUSE OPENING MENU

KITCHEN HOURS: MONDAY-THURSDAY 4PM-10:30PM, FRIDAY & SATURDAY 4PM-MIDNIGHT

APPETIZERS

- NASHVILLE HOT CHICKEN WINGS | WHISKEY, MAPLE, DILL RANCH, SHAVED CELERY (GF) | 12
- EGGPLANT CHIP “NACHOS” | BUFFALO MOZZARELLA, JALAPENO, PICO DE GALLO, AVOCADO (V) | 10
- CRAB GNOCCHO | CHESAPEAKE CRAB, POTATO DOUGH, CALABRIAN CHILE, AVOCADO | 12
- LOBSTER HALF-SMOKE PUPS | MAINE LOBSTER, TOASTED BRIOCHE, TARRAGON AIOLI | 18
- CRISPY BRUSSELS SPROUTS | GINGER-SESAME DRESSING, SPICY AIOLI (V) | 9
- FOUR ONION DIP | HOUSE-MADE CHIPS (V) GF | 7
- STEAMED BAO BUNS | CHOICE OF TWO: BACON JAM OR BBQ JACKFRUIT (V) | 10
- SALT ROASTED BEETS* | AGED BALSAMIC, PARSLEY, PISTACHIO (V, GF) | 12

SALADS & SOUPS

ADD TO ANY SALAD: CHICKEN 5 | SALMON 6 | STEAK 8 | VEGGIE BURGER PATTY 5

- HEIRLOOM SPINACH* | GREEN GODDESS, SMOKED ALMONDS, PARMESAN (V,GF) | 12
- CORN BREAD PANZANELLA | HEIRLOOM TOMATO, CUCUMBER, RED ONION, FETA (V) | 12
- BABY GEM CAESAR | CROUTONS, PARMESAN, CAESER DRESSING (V, GFP) | 12
- FIREHOUSE CHILI | GROUND BEEF, CORN, WHITE BEANS, SOUR CREAM, JALAPEÑO CORNBREAD (GFP) | 10
- VEGGIE CHILI | CREMINI MUSHROOM, WHITE BEANS, CORN, JALAPEÑO CORNBREAD (VG, GFP) | 10

ENTREES

- ROASTED ATLANTIC SALMON | CAROLINA GOLD RISOTTO, CORN, ZUCCHINI TRUFFELATA (GF) | 26
- GNOCCHI CACIO E PEPE | PINK PEPPERCORN, HOUSE-MADE GNOCCHI, PECORINO ROMANO (V) | 18
- ROSEDA FARMS STEAK FRITES | PIMENTO TATER TOTS, CHIMICHURRI (GF) | 24
- VEGAN CURRY BOWL | KIMCHI FRIED RICE, YELLOW CURRY, SEASONAL VEGETABLES (VG, GF) | 20
- JIDORI BRICK CHICKEN | JALAPEÑO PESTO, CHARRED ONION SALAD, SWEET PEPPER (GF) | 22

SANDWICHES

SERVED WITH CRISPY FRENCH FRIES. ADD BACON OR CHILI TO ANY SANDWICH FOR \$2

- DRY-AGED CHEESEBURGER | CHEDDAR, SMOKED ONION JAM, LETTUCE, TOMATO, BLACK PEPPER MAYO | 14
- HOUSE-MADE VEGGIE BURGER* | CASHEWS, CHEDDAR, SMOKED ONION JAM, LETTUCE, TOMATO, PICKLE (V) | 14
- VEGGIE MUFFULETTA | MUSHROOM “SALAMI,” GIARDINIERA, PROVOLONE, SUMMER VEGGIES, VEGANAISE (V) | 12
- AHI TUNA BURGER | CABBAGE SLAW, AVOCADO, PICKLED GINGER, SPICY MAYO | 16
- HOUSE-SMOKED PASTRAMI | TOASTED RYE, PROVOLONE, SAUERKRAUT, RUSSIAN DRESSING | 15
- NASHVILLE HOT CHICKEN | POTATO BUN, WHISKEY, MAPLE, PICKLES, SLAW | 14

SWEETS

- CAMPFIRE PIE (V) | 8
- AGED RUM-COCONUT PANNA COTTA (VG, GF) | 8
- BOURBON-PECAN CHEESECAKE (V) | 8
- SEASONAL ICE CREAMS & SORBET (V) | 6

V=VEGETARIAN, VG=VEGAN, GF=GLUTEN FREE, GFP=GLUTEN FREE POSSIBLE, *=CONTAINS NUTS

THANK YOU FOR COMING TO PRESENT COMPANY! PLEASE VISIT US AT OUR SISTER RESTAURANT THE PUB & THE PEOPLE
FRESH INGREDIENTS WHEN POSSIBLE ARE LOCALLY SOURCED AND ALL MEATS, POULTRY, AND FISH ARE SUSTAINABLY RAISED.
“PLEASE INFORM YOUR SERVER OF ANY ALLERGIES”

CONSUMING RAW MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS